

### STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *ssc Radisson Diamond* on November 27, 2001 at the Port of San Juan, Puerto Rico.

No.	Ref.	Pts.	Critical.	Description.	Corrective Actions.
1	33	1	No	<b>Main Galley Deck 8 / Hot Galley.</b> The bulkhead behind the grills had several open seams where the bulkhead panels were separating. This makes the area difficult to clean and also provides easy access for insects behind the panels.	Seams spot welded.
2	29	0	Yes	<b>Dining Room.</b> There were two omelet stations set up in the dining room and the nearest hand-washing station was greater than 8m (25 ft) away.	The use of these omelet stations was discontinued with immediate effect.
3	22	2	No	<b>Main Galley Deck 8 / Dishwashing Area.</b> The final rinse pressure gauges on the dishwashing machine and the glass washing machine indicated that the pressure was greater than 25 psi. This was a repeat item from the last inspection.	The pressure have been replaced.
4	22	2	No	<b>Main Galley Deck 8 / Dishwashing Area.</b> Three of the final rinse nozzles on the dishwashing machine were clogged.	The final rinse nozzles were replaced with new ones. Also, the utility personnel and their respective supervisor has been instructed to check all sprayer nozzles after each meal service.
5	28	0	No	<b>Corridor Outside Deck 10 Lift.</b> Several chaffing dish stands were noted setting on the deck. Crew members were getting them ready for later service.	Stands removed. Staff reminded not to store equipment of any kind on deck.

No.	Ref.	Pts.	Critical.	Description.	Corrective Actions.
6	20	2	No	<b>Food Service - General.</b> The food contact surfaces of some of the older refrigerators and other equipment had open seams and other difficult to clean features.	Seams riveted and filled with USPH approved silicon sealant.
7	21	1	No	<b>Food Service - General.</b> The non-food contact surfaces of equipment had seams, holes and other difficult to clean features.	Seams filled with USPH approved silicon sealant in order to seal as best as possible. Equipment is old and will require renewing to meet USPH requirements.
8	33	1	No	<b>Food Service - General.</b> The decks, bulkheads, and deckheads in the food service areas had open seams, gaps recessed grout and broken or chipped deck tiles.	Seams spot welded or riveted as necessary. Broken and chipped tiles repaired by CLC during Panama drydock.
9	*	0	No	<b>Potable Water</b> There were no reduced pressure principle (RP) backflow preventers installed on the international shore connections	RPs were installed on all international shore connections.

Othmar Hehli  
Senior Director of Operations  
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Radisson Seven Seas Cruises